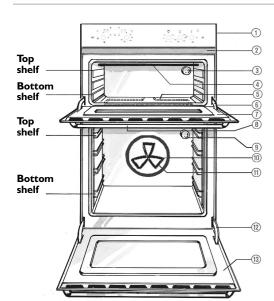
PRODUCT DESCRIPTION SHEET







Top Oven

- Control panel
- 2. Top oven cooling fan* (not visible)
- 3. Top oven light
- 4. Top oven grill heating element
- 5. Top oven bottom heating element (not visible)
- 6. Top oven door hinges
- 7. Top oven door

Lower Oven:

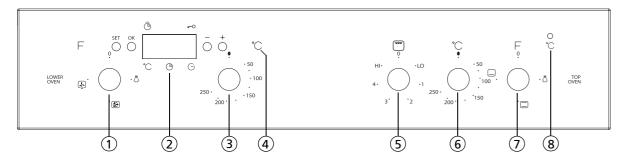
- 8. Lower oven cooling fan
- 9. Lower oven light
- 10. Lower oven round heating element (not visible)
- II. Cavity fan (not visible)
- 12. Lower oven door hinges
- 13. Lower oven cool door

*N.B.: The lower oven cooling fan switches on only when the oven has reached a certain temperature. The top oven cooling fan start immediately. After the oven switches off, the cooling fans may, however, continue to run for a certain time to ensure proper cooling, while the lower oven cooling fan switches off when the selector knob turns off.

ACCESSORIES • Grid

• Grill pan set

• Fat pan



Lower Oven:

- I. Function Selector Knob.
- 2. Programmer
- 3. Thermostat knob
- 4. Red thermostat led (For lower oven)

Top Oven:

- 5. Grill knob
- 6. Thermostat knob
- 7. Function Selector Knob
- 8. Red thermostat led (For top oven)

	Function	Adjustable temperature	Description of function		
0	Oven OFF	-	-		
- <u>Ö</u> .	LAMP	-	To switch on the oven light.		
(FAN/THERMO-VENTILATED	50°C - 250°C	To cook (without preheating) foods that require the same cooking temperature on one or more shelves.		
Ę,	THAWING		 Ideal for thawing frozen food at room temperature. The food should be placed in the oven in its wrapping to prevent it from drying out. 		
TOP (TOP OVEN FUNCTIONS TABLE				
			5		

ТОР	TOP OVEN FUNCTIONS TABLE					
	Function	Description of function				
0	Oven OFF	-				
-'ਊं-	LAMP	To switch on the oven light.				
	STATIC	To cook meat, fish and poultry in the oven.				
	BOTTOM HEATING ELEMENT	To finish cooking fruit or cheese cakes or to thicken sauce.				
	SINGLE GRILL	 To cook meat (smoked bacon, steaks, sausages, etc.) and to make toast. Turn the food during grilling. 				

USING THE LOWER OVEN:

LOWER OVEN FUNCTIONS TABLE

Please refer to the separate instructions for use of the electronic programmer

USING THE TOP OVEN:

Grill Function:

Grill : turn the grill knob (4) to the required grilling position.

Oven Light 5: turn the function selector knob (6) to the required position.

Static and **Bottom heating** function:

- 1. Turn the function selector knob (6) to the required position.
- **2.** Turn the thermostat knob (5) to the required temperature.

LOWER OVEN FOOD COOKING TABLES

FOOD	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking Time (min. approx.)
MEAT Lamb, Kid, Mutton (kg. I)	(-	2	190	75 - 95
Roast (Veal, Pork, Beef) (kg. I)	(-	2	190	70 - 90
Chicken, Rabbit, Duck	(-	2	190	60 - 80
Turkey (kg. 6) + level. 3 browning	(2)	-	I	190	170 - 180
Goose (2 Kg)	(-	2	190	90 - 110
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout	(-	2	190	40 - 60
VEGETABLES Stuffed tomatos/peppers	(-	2	200	50 - 60
Baked potatoes	(-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)	(-	2	200	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes (sponges)	(-	3	160	35 - 45
Tarts	(-	2	180	35 - 45
Rich fruit cake	(-	2	160	100 - 110
Biscuits	(-	I - 3	160	25 - 35
Cream puffs	(-	I - 3	180	40 - 50
Savoury Pies	(-	3	190	45 - 55
Lasagne		-	2	200	45 - 55
Meringues	(-	I - 3	80	150 - 180
Vol-au-vents	(3)	X	1 - 3	200	20 - 25

TOP OVEN FOOD COOKING TABLES

FOOD	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking Time (min. approx.)
Scones		X	I	200	20-25
Victoria Sandwich cake		X	I	170	20-30
Small cakes		Х	I	160	20-30
Rich fruit cake		Х	I	150	100-110

FOOD	Function	Preheating (5 minutes)	Shelf (from the bottom)	Power level	Cooking Time (min. approx.)
Toasts		X	2 Pan set	4	1-3
Pork chops		X	I/2 Pan set	4	30-35
Spits		X	I/2 Pan set	4	35-40
Bacon rasher		Х	I/2 Pan set	4	5-10
Sausages		Х	I/2 Pan set	4	15-20

N.B.: Cooking times and temperatures are given merely as a guide.